

## **SOUPS**

<b>AKAMISOJIRU</b> RED MISO PASTE WITH WAKAME, SPRING ONION AND NAMEKOS	4,50
<b>NEGIMAJIRU</b> BELLY TUNA AND SPRING ONION	12,00

## **SEAWEED**

<b>HIJIKI</b> SAUTED HIJIKI SEAWEED WITH SHITAKE & AJITSUKE TOFU	4,00
<b>SUNOMONO</b> WAKAME & CUCUMBER, TAHINI AND SAMBAISU	4,00
<b>TAKO SUNOMONO</b> WAKAME, CUCUMBER AND OCTOPUS WITH SESAME SAUCE	9,50

## **MEDITERRANEAN RED TUNA** **BLUE FIN HON MAGURO**

<b>SPICY MAGURO</b> TUNA DADS WITH HOT SAUCE, WAKAME & SPRING ONION	12,50
<b>MAGURO YAMAKAKE</b> TUNA DADS AU WASABI WITH GRATED NAGAIMO & KIZAMI NORI	12,50
<b>MAGURO NATTO</b> DRESSED TUNA DADS WITH FERMENTED SOYBEANS	12,50
<b>TORO NATTO</b> DRESSED BELLY TUNA DADS WITH FERMENTED SOYBEANS	18,00
<b>MAGURO TATAKI</b> TUNA TATAKI WITH PONZU SAUCE AND SEASONINGS: SPRING ONION, GINGER, TOBANJAN & RAIFORT	18,00

## **SASHIMI** 6 CUTS

HON MAGURO MEDITERRANEAN RED TUNA	12,00
SĀMON NORWERGIAN SALMON	8,00
TORO RED TUNA BELLY	14,00
HOTATE SCALLOP	10,00
HAMACHI YELLOW TAIL	12,00

## **NIGIRI** 2 PIECES

AKAMI LEAN RED TUNA	6,00
CHŪTORO MEDIUM FATTY RED TUNA	6,50
TORO RED TUNA BELLY	7,00
SĀMON NORWERGIAN SALMON	4,40
UNAGI KABAYAKI SEA EEL	6,00
ANAGO KABAYAKI CONGER EEL	5,50
HOTATE SCALLOP	5,50
EBI PRAWN	6,00
IKURA SALMON ROE	8,00
HAMACHI YELLOW TAIL	6,50
HAMACHI YUSUMISO ABURI	6,80
SHIMESABA MARINATED MACKEREL	4,00
TAKO OCTOPUS	5,00
NIGIRI ROCIO 6 PIECES	13,50
NIGIRI MORIAWASE 8 PIECES	18,50

## **HOSOMAKI** 6 PIECES

TEKKAMAKI MEDITERRANEAN RED TUNA	6,60
KAPPAMAKI HOLLAND CUCUMBER	4,50
SĀMON NORWEGIAN SALMON	5,00
SĀMON ABOKADO SALMON AVOCADO	5,00
NEGITORO CHOPPED BELLY TUNA, SPRING ONION, WASABI	9,50
KANPYŌ SWEET PUPKIN 4 PIECES CUT	4,50
UMEKYŪ CUCUMBER & PLUM PASTE	4,50
UMESISHO SISHO LEAVE & PLUM PASTE	4,50
ANAKYŪ CONGER EEL & CUCUMBER	6,50

## **MAKI**

<b>FUTOMAKI</b> 4 PIECES XL SEA EEL, SPINACH, JAPANESE OMELETTE, TOBIKO, PRAWN, KANPIO, SNOW CRAB	12,50
<b>CANGREJO FRITO</b> 8 PIECES SOFT SHELL CRAB, TOBIKO, GREEN SHISO AND HOT MISO CHUMAKI	14,50
<b>NAZARET</b> 8 PIECES RED TUNA TARTARO URAMAKI WITH FURIKAKE NORITAMA	16,50
<b>ROCIO</b> 8 PIECES COOKED HOMARD URAMAKI, CORAL'S CREMA, TEMPURA CRISPY AND KAIWARE	18,00
<b>HOT CALIFORNIA</b> 8 PIECES SNOW CRAB URAMAKI, AVOCADO, MAYONNAISE, SISHIMI TOUGARASHI AND TOBIKO	18,00
<b>MARYPASSION</b> 8 PIECES TEMPURA PRAWN URAMAKI, AVOCADO, SESAME SEED AND KIMUCHI	14,50

## TAPAS

<b>COD</b> BATTERED WITH LIGHT ALI-OLI, ITO-TOUGARASHI AND WASABI SESAMO SEED	4,50
<b>CROQUETAKOS</b> OCTOPUS CROQUETTES IN TAKOYAKIS FORM, TONKATSU SAUCE, MAYONNAISE, PINK GARY AND SPRING ONION	7,50
<b>LITTLE BURGUER</b> DUCK MAGRET WITH CONFITED RED ONION AU OPORTO WINE & HERBS MUSTARD	4,50
<b>IBERIAN HAM CROQUETTES</b> ALMOND CHIPS AND HOMEMADE KETCHUP	7,50

## IZAKAYA

<b>EDAMAMES</b> STEAMED SOYBEAN PODS WITH SALT, LIME Y SISHIMI TOUGARASHI	4,00
<b>ANKIMO MOMIJI OROSHI PONZU</b> STEAMED ANGLERFISH LIVER WITH MOMIJI SAUCE, GRATED DAIKON & PONZU	6,80
<b>FRIED SOFT SHELL CRAB</b> WITH SALT AND LEMON	4,50
<b>GYOZAS</b> IBERIAN PORK MEAT, GARLIC, SPRING ONION, NIRA, CHINESE CABBAGE WITH SOUR & HOT SAUCE	8,00
<b>TONKATSU</b> IBERIAN PORK LOIN JAPANESE STYLE PANNED, AKADASHIMISO SAUCE CABBAGE AND TAKUAN	14,50
<b>IBERIAN PORK RIBS AU SOY</b> WITH DAIKON, RENKON CHIPS AND KARASHI	6,50

## **DESSERTS**

<b>TORRIJA (HOME STYLE FRENCH TOAST)</b> CAMELIZED WITH VAINILLA CREAM AND COCONUT ICECREAM, BROWNIE SAND	4,50
<b>GLORIA</b> HOMEMADE CREAM AU COFFEE LIQUOR WITH CAMEL	4,00
<b>MATCHA TEA MILLE-FEUILLES</b> CRUNCHY PUFF PASTRY WITH MATCHA FOAM, CHOCOLATE 70% GANASH, AZUKI & YUZU GEL	5,00
<b>AZUKI</b> RED SWEET BEANS WITH MATCHA ICE CREAM	4,50
<b>SAKURA MOCHI</b> RED SWEET BEAN FILLING, COVERED WITH SHERRY LEAVE	3,50
<b>MOCHI</b> ASSORTED TASTES TWO PIECES TO CHOICE	4,50